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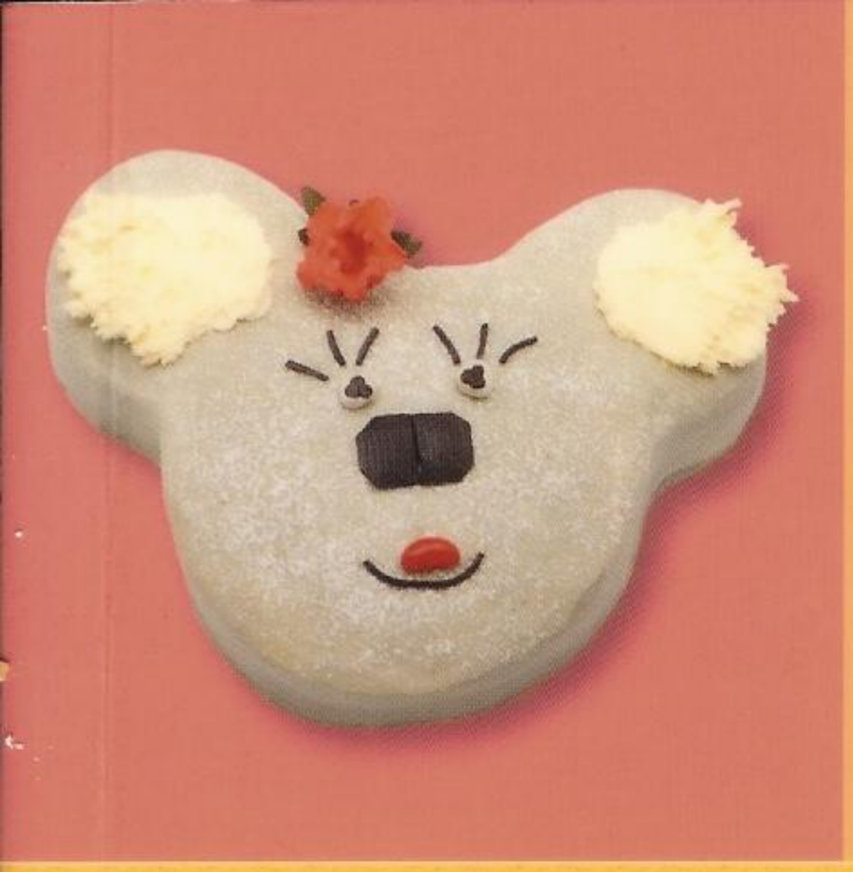
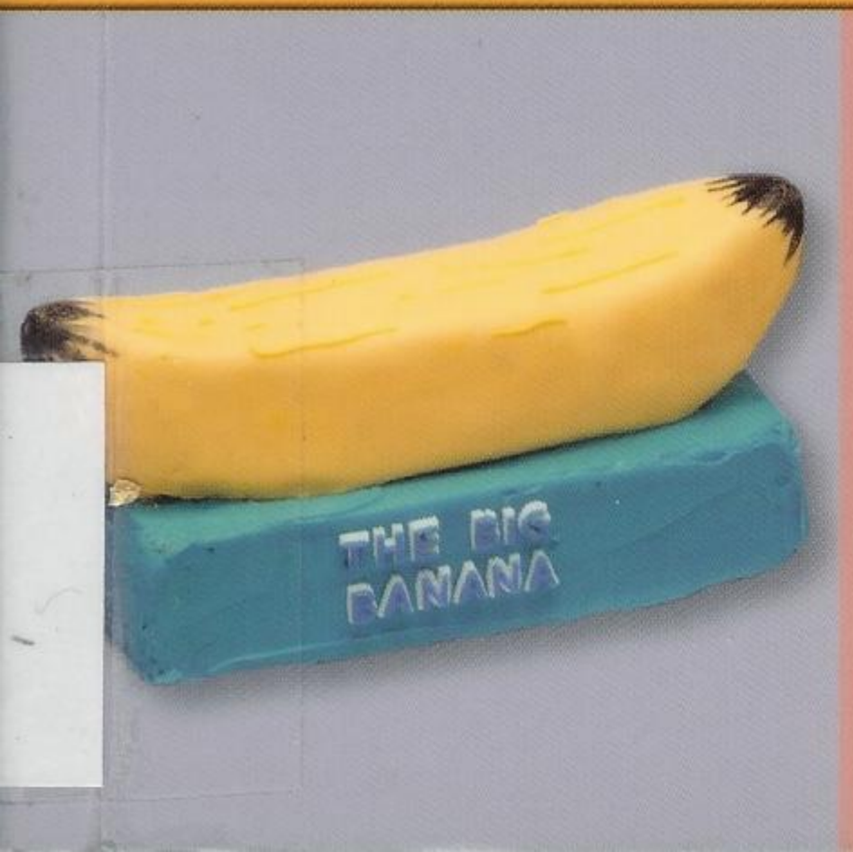


Aussie cakes

CREATE YOUR OWN EDIBLE AUSSIE ICON



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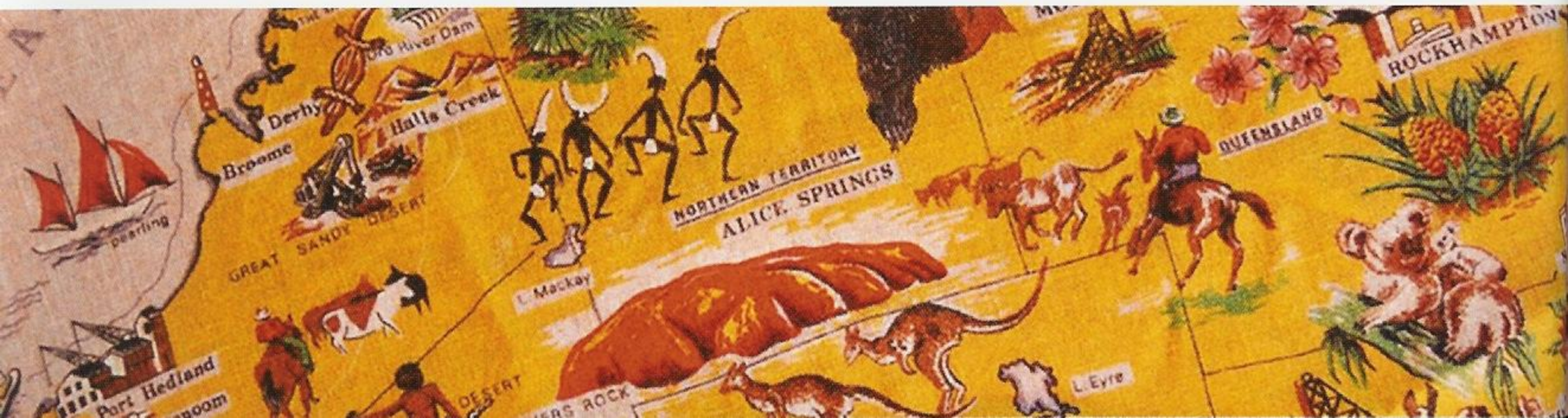
Aussie Cakes

Port Hedland
Wittenoom
Mt. Newman
Tom Price
WESTERN AUSTRALIA
GIBSON
DESERT
AYERS ROCK
GREAT
VICTORIA DESERT
NULLARBOR PLAIN
Trans-Australian Railway
SOUTH AUSTRALIA
L. Torrens
L. Frome
L. Gairdner
Port Pirie
BROKEN HILL
ADELAIDE
Carnarvon
KALGOORLIE
Geraldton
GREAT AUSTRALIAN BIGHT
KANGAROO I.
MELBOURNE
VICTORIA


Derby
Broome
Halls Creek
GREAT SANDY DESERT
NORTHERN TERRITORY
ALICE SPRINGS
L. Mackay
L. Eyre
QUEENSLAND
ROCKHAMPTON
Port Hedland

Aussie Cakes

The Publisher has made every effort to ensure that the facts, figures and measurements featured in this book are correct, but does not take responsibility for information that may be misleading or is incorrect.

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G'day!

We've created this book because we wanted to celebrate some of Australia's most wonderful icons, and find a way for the whole family to share them. Whether it's in time for a birthday, a wedding anniversary or just a thank you, you're never too old to celebrate with cake.

In compiling this collection of Aussie cakes, we have had to cull many favourites. The 47 recipes included in this book are, therefore, an inspiration for even more home-grown baking and decorating ideas.

Create your own edible Aussie icon, and have some fun along the way.

Cake Baking:
The Basics

Most people have their own methods of baking, but we wanted to share ours so that you get the best results for your Aussie icon.

- Preheat your oven to the specified temperature before you begin baking. Make sure that you also read through the cake recipe before you begin.
- Grease pudding bowls and cake tins with butter or margarine and line these with non-stick baking paper. When fitting the baking paper, place your tin right-side up on the paper and trace around it with a pencil. Cut out the tin shape on the smaller side of your pencil line to allow for the thickness of the tin. You can also line the sides of the tin to prevent the cake from sticking on the sides.
- It's best to have your eggs, milk and butter at room temperature when you are preparing to bake.
- Use an electric hand beater when beating the cake mixture.
- When baking cakes together in the oven, make sure that the cake tins don't touch each other. If you are baking cakes on the same shelf, try to swap the position of the cakes halfway through the baking time.

Cake recipes

We have used packet mixes throughout this book to ensure consistency of size and texture. Below, however, you will also find a number of easy cake recipes if you would like to start from scratch. Each of these recipes makes an equal quantity to a 340g packet mix.

Basic buttercake

Ingredients

- 125g butter
- ¾ cup caster sugar
- ½ teaspoon vanilla essence

- 2 eggs, beaten
- 1 ½ cups self-raising flour
- ½ cup milk

Method

Preheat oven to moderate. Grease and line cake tin. Cream butter and sugar with vanilla. Add the eggs.

Fold in sifted dry ingredients alternately with the milk. Beat with an electric beater until the batter is smooth and thick. Pour mixture into the prepared tin and bake for 30 minutes, or until cooked. Stand cake in tin for 5 minutes, turn onto wire rack to cool.

Chocolate cake

Ingredients

- 1 cup self-raising flour
- 2-3 tablespoons cocoa powder
- 1 cup caster sugar
- 2 eggs
- ½ cup milk
- 90g butter, melted
- 1 teaspoon vanilla essence

Method

Preheat oven to moderate. Grease and line tin. Sift flour and cocoa powder into a bowl. Add remaining ingredients and beat with electric mixer for 3 minutes. Pour mixture into prepared tin and bake for about 30 minutes or until cake springs back when lightly pressed. Remove from oven and stand for 5 minutes.

Cake Decorating:
The Basics

Most of the recipes featured in *Aussie Cakes* are simple enough for beginners to use, and fun enough for the more experienced cake decorator to enjoy. Whatever level you're at, we wanted to include some basic guidelines to get you on your way.

Basic tips

- Feel free to make slight changes to the decoration ingredients in this book. If you don't like Smarties, for example, change these to Skittles or Kool Fruits.
- Always read the decorating instructions before you begin so that you're aware of what is involved and what you might like to change.
- Cake boards are a great way to present the cake, and our recipes include suggestions for cake board sizes. You can buy cake boards from party shops and cake decorating suppliers or, as we suggest, you can make your own. More information on the preparation of these boards can be found on the next page.
- Fill cake pans no more than half to two-thirds full to allow for even baking and rising.
- Once you've poured the mixture into the pan, wobble the pan sideways a bit so that the mixture reaches up along each side (with the middle being slightly lower). As the cake bakes, the middle and edges will meet and rise more evenly.
- Use sharp scissors to cut up jube lollies – it is much easier than using a knife. Chocolate should be cut with a knife, however.
- Many of the recipes suggest using a skewer to hold the cakes in place. Wooden skewers are the best and safest skewers to use.

Preparing the cakes

Each of the recipes included in this book will ask you to cool the cake once it is baked. For cakes which do not require particular shaping, you will want to level your cake before you ice it. We've used a very traditional, old method of levelling to ensure that your cake has a smooth top.

Place the cake on a cake board, then place the board on a cake stand. While slowly rotating the cake stand, move the knife back and forth across the top of the cake in a sawing motion to remove the crown. Try to keep the knife level as you cut. This will create a smooth, level top to your cake.

Make your own cake boards

To make your own cake board, all you need is thick cardboard and silver or gold coloured foil. Cover the cardboard with foil, or heavy-coated wrapping paper. You can also cover the board with coloured cellophane.

If you'd like to create a shaped board especially for the cake, cut a board to fit your cake. Turn pan upside down and trace outline onto your cake board. Cut board with a craft knife, leaving 5cm extra around outline. Wrap board with foil or cellophane.

Equipment

- Spatulas can be used to ice the cakes. An angled spatula is especially helpful and easier to use than a flat spatula for icing cake tops.
- Plastic decorating combs or triangles can be used to texture the icing on the sides of a cake.
- Piping bags and tips are a great way to decorate cakes with more detailed icing. Piping bags allow you to pipe icing onto cakes in fun, interesting shapes and sizes. Bags and tips can be bought from cake decorating shops.
- Decorating brushes are small brushes that are used to paint details on the icing. You can use a decorating brush for your Weber BBQ on page 110, if you like.

Lollies and visual decorations

All the lollies featured in these recipes can be found at major supermarkets around Australia. Some recipes require just a few lollies, so keep a lolly jar in the kitchen to store any leftovers.

Visual decorations such as toy animals can be found from major toy outlets and discount department stores. If baking cakes for younger children, be careful to remove these toys before the cake is cut.

Food colourings and icing

Most recipes will require food colouring of some sort. When colouring royal icing, it is important to add just a little of the concentrated icing colour at a time, until you arrive at the exact shade you want. Roll icing into a ball, kneading until it's soft and pliable. Using a toothpick, add dots of colour in several different spots. Knead colour into your icing ball; be sure to wear all-purpose decorating gloves to keep your hands stain-free. Continue kneading.

Food colourings are available in a wide range of colours, and can be purchased from the supermarket. We recommend buying a 4 pack of food colouring before you bake your Aussie icon.

When colouring buttercream icing, begin with the plain buttercream in a bowl. Dip a toothpick into the colour, then swirl it into the icing. Add colour a little at a time until you achieve the shade you desire. Always use a new toothpick each time you add colour; you want to avoid getting icing into your jar of colour to make it last longer. Blend the icing well with a spatula.

Icing and Recipes

Icing is important to the presentation of your Aussie icon cake, and most recipes featured in this book require royal icing and buttercream icing. Royal icing can be bought from supermarkets and cake supply shops, and we can recommend the Orchard icing brand. Buttercream icing can be made from home.

We've included a number of icing recipes on these pages, but before you get to those, have a read of our basic icing tips:

- If the consistency of your icing is not right, your cake will not be right either. Many factors can change the consistency of your icing, such as humidity, temperature, ingredients and equipment. You may need to try using different icing consistencies when decorating to determine what works for you.
- As a general guideline, if you are having trouble creating the decorations you want and you feel your icing is too thin, add a little more icing sugar. If you feel your icing is too thick, add a little more liquid.

Icing recipes

Each of the recipes below is equivalent to one quantity or 500g packet of icing, as specified in recipes throughout the book.

Buttercream icing

Ingredients

- 250g unsalted butter, softened
- 125g icing sugar, sifted
- 1 teaspoon vanilla essence
- 2 teaspoons milk

Method

Place the butter in a large mixing bowl. Use an electric beater to beat for 2 minutes or until very light and fluffy. Gradually add the icing sugar and beat until the mixture is very pale and fluffy. Gradually add the milk and vanilla essence and beat until smooth and well combined.

Chocolate buttercream icing

Ingredients

- 250g unsalted butter, softened
- 125g icing sugar, sifted
- 1 teaspoon vanilla essence
- 2 tablespoons cocoa
- 2 teaspoons milk

Method

Place the butter in a large mixing bowl. Use an electric beater to beat for 2 minutes or until very light and fluffy. Gradually add the icing sugar and beat until the mixture is very pale. Add the cocoa next, and gradually add the milk and vanilla essence. Beat until smooth and well combined.

Very rich buttercream icing

For those who like things very sweet, we wanted to include an extra-rich buttercream icing recipe. Our very rich buttercream achieves a smooth finish on cakes and is also good for piping.

Ingredients

- 250g white sugar
- ½ cup water
- 6 egg whites
- 320g butter, diced
- 1 teaspoon vanilla essence
- food colouring (optional)

Method

Heat sugar and water in a heavy-based saucepan. Bring to the boil, and boil for about 7 minutes. Take off the boil.

In a bowl, whip the egg whites until stiff peaks form. As the peaks form, slowly add the sugar syrup to the egg whites. Continue to beat while adding the sugar syrup. Beat for about 10 minutes, or until the outside of the bowl feels cool.

Continue to beat and gradually add the butter. Reduce speed and add food colouring, if using.

Royal icing

We wanted to include one royal icing recipe for those who would like to make it at home.

Ingredients

- 1½ cups icing sugar
- 1 egg white
- ½ teaspoon lemon juice

Method

Sift the icing sugar through a very fine sieve. Lightly beat egg white in a small bowl with a wooden spoon; add icing sugar, one heaped tablespoon at a time, beating well after each addition.

When icing reaches the desired consistency, add juice and beat well. Cover surface of icing tightly with plastic wrap to prevent crust forming. Icing will harden considerably on standing.

Basic icing

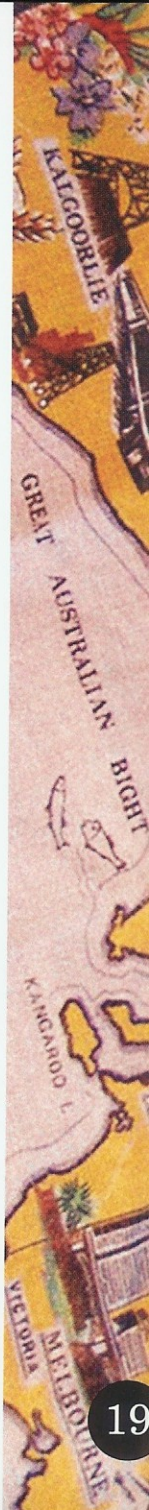
This icing can be used for those who would like to minimise the use of butter in their cake. If you are without apricot jam, you can also use this recipe to stick cakes together.

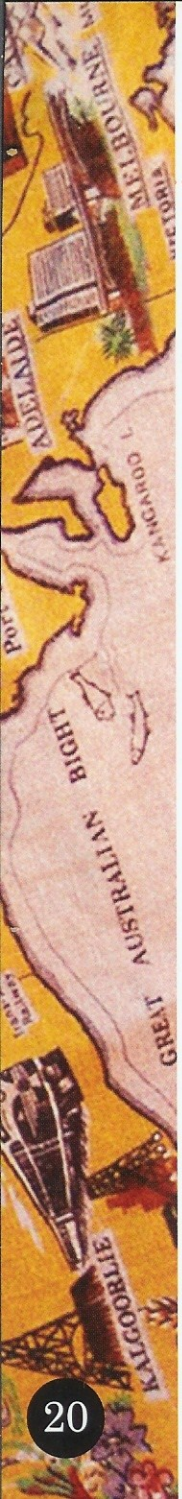
Ingredients

- 1 x 500g packet icing sugar
- 2 teaspoons butter, melted
- 2 tablespoons hot water
- food colouring (optional)

Method

Sift icing sugar into a bowl. Add butter and beat while you slowly add the hot water. If the icing is too thick, add a little more water. If you are using food colouring, add a little at a time until you have an even colour.





Kitchen Tips

Everyone should have the opportunity to bake, and if the kids would like to try their hands at their very own Aussie icon, let them have a go! Make sure that you share the task of baking together, and place a list of 'Kitchen Tips' on the fridge to help them with their general kitchen safety and baking. Here's a list to get you started:

- Never touch anything electrical with wet hands.
- Never use a knife without mum or dad's help. A sharp knife is safer than a blunt one; blunt knives are more likely to slip and hurt you. Always use oven gloves for hot items such as pans, baking trays and when you open the oven.
- If you are melting things such as butter in the microwave, take care when removing the lid of a container after you take it out. Always lift the cover so that the steam is released as far away from your face and hands as possible.
- Do not put your face near the oven when opening it.
- Make sure you turn everything off once you have finished.

Before you start baking:

- Wash your hands with soap in warm water and dry them on a clean towel before handling food.
- Clear plenty of space in the kitchen, making sure all work tops are clean.
- Put on an apron and tie your hair back.
- Read the recipe you have chosen all the way through to make sure that you know what you are going to do.
- Make sure you have all the ingredients
- Assemble all the ingredients and baking utensils you are going to need.

STRALIA
DARWIN
ARNHEM LAND
GROOTE EYLANDT
OF
CARPENTARIA
Cooktown
CAIRNS
TOWNSVILLE
Wyndham
THE OLGAS
Ord River Dam
Derby
Halls Creek
Broome
MOUNT ISA
QUEENSLAND
NORTHERN TERRITORY
ALICE SPRINGS
GREAT SANDY DESERT
L. Mackay
Hedland
Wittenoom
Mt. Newman
GIBSON DESERT
AYERS ROCK
GREAT VICTORIA DESERT
L. Eyre
SOUTH AUSTRALIA
L. Torrens
L. Frome
BROKEN HILL
NULLARBOR PLAIN
Trans-Australian Railway
L. Gairdner
Port Pirie
ADELAIDE
KALGOORLIE
AUSTRALIAN BIGHT

Akubra Hat

CAKE

1 x 340g packet buttercake mix

1 x 20cm round cake tin

1 x 30cm round cake board

DECORATIONS

1 x 500g packet white royal icing

4-pack of food colouring

1 black licorice strap

4 small chocolate bits

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cake according to directions on packet. Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Scoop out the top 'dome' of the cake, leaving a 5cm-deep basin in the top of the cake.
3. Colour the icing brown with a small amount of food colouring.
4. Roll out the icing until it is large enough to cover the cake and make a brim, ensuring that the icing fits the shape of the cake nicely. Trim the edges to make a neat brim.
5. Stretch the licorice around the base of the cake. Place chocolate bits on either side of the hat for air holes.

Get out of the sun and hide under a wide brim...of an Akubra! The hat which derives its name from the Indigenous word for 'head covering' was originally designed by Benjamin Dunkerley in the 1870s. Dunkerley began a century-old Australian tradition when he invented a machine that removed the hair tip from rabbit fur, leaving the softer under-fur for use in the making of felt hats. The Akubra was born.

Aussie Flag Kite

CAKE

2 x 340g packets buttercake mix
1 x 25cm square cake tin
1 x 25cm square cake board

DECORATIONS

apricot jam
2 x 500g packets white royal icing
red food colouring
blue food colouring

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut out a diamond shape from the cake. Glaze the cake with apricot jam.
3. Mould and colour one packet of royal icing blue. Roll out over the cake. Trim off any excess icing over the side.
4. Take the second packet of royal icing and colour half of it red. Roll out both the red and white icing, and cut out shapes to create a Union Jack. Cut out six star shapes.
5. Use a small amount of apricot jam to stick these decorations to the cake.

In 1901, the most widely known Australian flag was entered as part of a worldwide 'design-a-flag' competition. Its deep blue colour, Union Jack and white stars have been synonymous with Australian language, culture and sport since. More recently, the Indigenous Australian flag has also been recognised as an official national flag.

Aussie Rules Football

CAKE

2 x 340g packets buttercake mix

2 x 16cm round sponge pudding bowls

1 x 25cm round cake board

1 wooden skewer

1 teaspoon

DECORATIONS

apricot jam

2 x 500g packets white royal icing

red food colouring

METHOD

1. Preheat oven to moderate; grease and line pudding bowls. Make cakes according to directions on packets (use one packet mix for each pudding bowl). Stand cakes in bowls for 5 minutes; turn onto wire racks to cool.
2. Once cooled, cut a 3-D triangle out of the base of each cake. These will become the two ends of the football. Join the two ends together with apricot jam. Place a skewer through the entire cake and place the triangles on the ends. You should have a rounded diamond shape.
3. Glaze entire cake with apricot jam. This will help your royal icing to stick. Colour both packets of royal icing red and roll out, setting a small amount of white aside for stitching. Cover cake with red icing.
4. With the leftover royal icing, roll and cut out 6 equal-sized portions for stitching. Place these horizontally over the top-centre of the cake.
5. Grab the end of the teaspoon and make grooves along the football, replicating the stitching on the ball.

While the game of Aussie Rules is reported to have first occurred around the mid 1800s, the use of an oval-shaped ball was not recorded until the 1880s, when TW Sherrin was given a misshapen rugby ball to fix. Sherrin was, therefore, the first ball to be designed specifically for the Aussie Rules football game, and it was designed with indented rather than pointy ends to give the ball a better bounce. While Sherrin continues to rule the game today, the Aussie football comes in many colours and sizes, and is known around the world as that 'weirdly shaped ball.'

Banjo

CAKE

2 x 340g packets buttercake mix

1 x 20cm round cake tin

1 x 14cm x 24cm loaf tin

1 x 20cm x 30cm rectangular cake board

2 wooden skewers

DECORATIONS

1 quantity buttercream icing

1 packet chocolate sticks

1 packet small milk chocolate bits

4 black licorice straps

2 small white marshmallows

METHOD

1. Preheat oven to moderate; grease and line tins. Make cakes according to directions on packets (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, slice the end off the loaf cake, approximately 8cm in length. This will be used for the top of the banjo. Slice the remaining loaf cake in half lengthways. This will form the main string area for the cake.
3. Arrange the cakes to make the banjo shape. Use skewers to hold in place if necessary.
4. Cover both cakes with the buttercream icing. Use one of the chocolate sticks to make a 'bar' on the round cake. With the remaining sticks, cover the sides of the round cake.
5. Use the milk chocolate bits to decorate the length of the banjo. Place the black licorice straps along this length as banjo strings.
6. Place the small marshmallows at the top of the banjo as tuning knobs.

Since the early 1900s, the banjo has been a key element at Aussie bush dances and campfire sing-a-longs. While many other cultures have a long history with the banjo, Australians have used it to tell our own stories of bushranging, loneliness and isolation, endurance, drought, floods, droving and shearing. These themes are still sung about today.

Barbara the Bat

CAKE

2 x 340g packets buttercake mix

2 x 25cm square cake tins

1 x 30cm x 20cm rectangular cake board

1 wooden skewer

DECORATIONS

apricot jam

2 quantities buttercream icing

4-pack of food colouring

1 packet small dark chocolate bits

1 giant Smartie

1 piece of black licorice

1 red M&M

2 brown smarties

2 small white chocolate bits

METHOD

1. Preheat oven to moderate; grease and line cake tins. Make cakes accordin to directions on packets (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, join the cakes together with apricot jam. Cut out the wings and the body of the bat. Note that the head of the bat will be added at a later stage. Join these wings together with a skewer for extra hold.
3. Colour one quantity of buttercream pink. Cover entire cake with buttercream.
4. Outline the bat's body with dark chocolate bits.
5. Fill the inner body with white buttercream. At the same time, cover a giant Smartie with white buttercream as well – this will become the bat's face. Place face above the bat's body and decorate face with cut-out licorice strap (ears), brown Smarties and white chocolate bits (eyes), and red M&M (nose).

Unless you live among the Ghost Bat colony in the Northern Territory, this creature of the night may not be the most obvious Aussie icon. As Australia's native bat, the Ghost Bat is also known as the 'false vampire', and got its name from the extremely thin membrane of its wings that makes it appear ghostly at night.

Big Banana

CAKE

2 x 340g packets buttercake mix

2 x 14cm x 24cm loaf tins

1 x 30cm x 20cm rectangular cake board

DECORATIONS

1 quantity buttercream icing

1 x 500g packet white royal icing

Candy Mate lettering

blue food colouring

yellow food colouring

black food colouring

METHOD

1. Preheat oven to moderate; grease and line loaf tins. Make cakes according to directions on packets – use one packet mix for each loaf tin. Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Add blue food colouring to the buttercream icing. Add yellow food colouring to the white royal icing.
3. Ice the first loaf tin with bright blue buttercream. This becomes the base of the big banana.
4. Using the second loaf tin, cut the cake into the shape of a 3-D banana.
5. Cover the banana in the yellow royal icing. Place this on top of the blue stand. The two cakes should automatically stick together.
6. Use black food colouring to outline the tips of the banana.
7. Add Candy Mate lettering to label your base cake.

The Big Banana is one of Australia's most visited tourist sites and the first of some 150 'big things'. Its creator, John Landy, conceived the idea in 1964 when thinking of interesting ways to make passing traffic stop at his roadside banana stall in Coffs Harbour. With some basic funds behind him, Landy went about designing a giant banana. By Christmas that year, Coffs Harbour had the world's biggest banana on their hands. The site also includes an ice skating rink, tobogganing activities and a monorail tour.

THE BIG
BANANA

Billabong

CAKE

2 x 340g packet buttercake mix

1 x 25cm round tin

1 x 30cm round cake board

greaseproof paper

DECORATIONS

1 quantity chocolate buttercream icing

250g chocolate, melted

1 packet blue jelly crystals

4–5 cinnamon sticks

1 red jelly bean

small quantity chocolate royal icing

decorations such as gum leaves and wool sheep and silver balls

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packets (use both packet mixes in one tin). Stand cake for 5 minutes; turn onto wire rack to cool.
2. Slice top dome from cake. Invert and ice cake with chocolate buttercream icing, creating a small depression in the middle of the cake.
3. Spread melted chocolate onto greaseproof paper and put in the fridge until it sets. Slice pieces of chocolate and place around cake to resemble bark.
4. Fill billabong depression with dry jelly crystals (on a small piece of greaseproof paper). Create fire logs and fire with broken cinnamon sticks and broken red jelly bean. Create a hat, moulding a small quantity of chocolate royal icing to shape. Lay hat against cinnamon stick log and decorate with silver balls.
5. Create billycan from chocolate royal icing and place beside fire.
7. Insert gum leaves and place sheep on cake.

Banjo Paterson gave us all a reason to get familiar with the word 'billabong' with his famous folksong *Waltzing Matilda*, and Australians have not stopped singing since. A billabong is really just a small lake, but the word has become as synonymous with our culture as billycans. Today, drought threatens our national waterhole, and there are only half as many billabongs in Australia now as there were in 1895.

Billycan

CAKE

2 x 340g packets buttercake mix
2 x 20cm round cake tins
1 x 36cm round cake board

DECORATIONS

1 x 500g packet white royal icing
wire coathanger or pipecleaners
apricot jam
6 tea bags
2 gum leaves

METHOD

1. Preheat oven to moderate; grease and line tins. Make cakes according to directions on packet (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, join the cakes together with apricot jam.
3. Roll out the royal icing and wrap around the sides of the cake.
4. Cut 5 tea bags from the strings and place strings over the edge of the billy.
5. Roll out a 20cm circle of royal icing and place on the top of the cake as a lid.
6. Soak the remaining tea bag in water for a few minutes. Squeeze and rub the tea bag over the whole cake to give it a 'rusted' look.
7. Place coathanger or pipe cleaners on the top of the cake as a handle for the billy. Place gum leaves on lid of billy.

The Billycan has been Australia's tribute to tea-making for more than a century. Making billy tea is one of those legendary pastimes where everybody has their own method - boil the water, add the tea, stir it with a stick and serve with damper, or the other way around. All you need is a pot.

Bushells
Australian Breakfast
Bushells
Australian Breakfast
Bushells
Australian Breakfast

Boomerang

CAKE

2 x 340g packets buttercake mix

2 x 14cm x 24cm loaf tins

1 x 25cm round cake board

1 wooden skewer

tracing paper

DECORATIONS

1 quantity buttercream icing

4-pack of food colouring

1 banana lolly

1 red snake

1 packet Tic Tacs

2 large white and dark chocolate bits

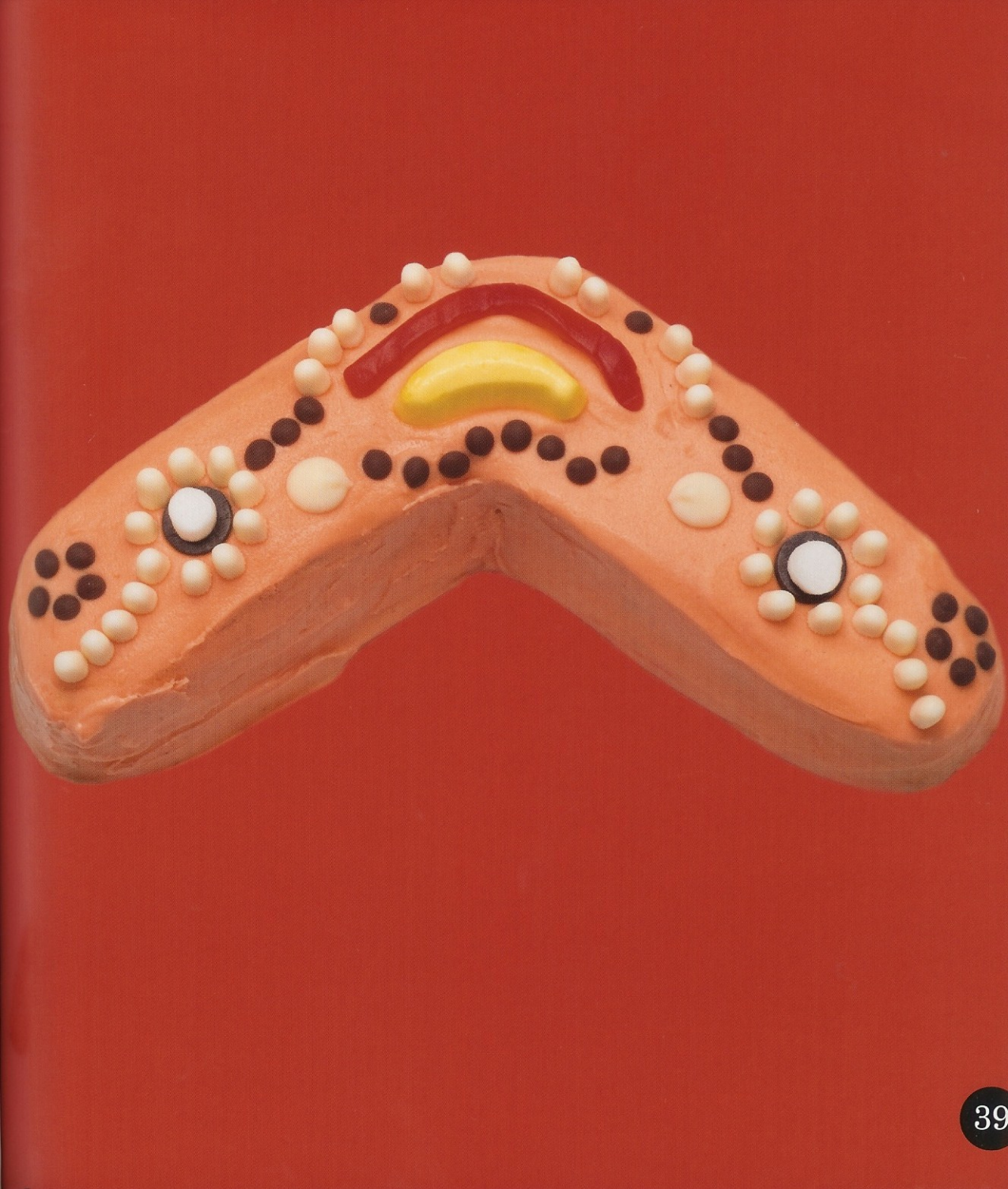
1 packet small dark chocolate bits

2 white marshmallows

METHOD

1. Preheat oven to moderate; grease and line loaf tins. Make cakes according to directions on packets (use one packet mix for each loaf tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cool, join the two ends of the cakes together with a skewer. Using both cakes, outline the shape of the boomerang with tracing paper. Cut the cake to this shape and place on the cake board.
3. Colour the buttercream icing orange with red and yellow food colouring. Ice cake with orange buttercream.
4. Decorate boomerang with banana, snake, Tics Tacs, chocolate bits and marshmallows.

While many cultures have been known to use a boomerang, Australia is particularly famous for the wooden implement. Australia's boomerang was first used by Indigenous Australians, who used the boomerang as a hunting weapon. Boomerangs are generally made of hard wood and come in many different sizes.



Cake of Australia

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 30cm round cake board

DECORATIONS

1 quantity buttercream icing

blue food colouring

1 red licorice strap

small amount white royal icing

apricot jam

METHOD

1. Preheat oven to moderate; grease and line tin. Make cake according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, add a small amount of blue food colouring to the buttercream icing and colour royal blue.
3. Cut the shape of mainland Australia from the cake, ensuring that there is enough cake reserved for Tasmania. Cut out Tasmania as well. Cover both cakes in blue buttercream icing.
4. Roll out the small amount of white royal icing. Using the red licorice strap and half of the royal icing, cut enough stripes to assemble a Union Jack in the top, left-hand corner of the cake. Assemble on cake.
5. Cut out six stars from the white royal icing and place on cake using apricot jam.

Australia's landmass is 7,692,030 sq kms. That is the same as thirty two Great Britains laid out side by side, neatly, in a row. To fill up a country that size, you're going to need a lot of cake!

Caravan

CAKE

2 x 340g packets buttercake mix

2 x 20cm square cake tins

1 x 25cm round cake board

DECORATIONS

2 jam rollettes

apricot jam

1 quantity buttercream icing

2 licorice straps and 1 licorice allsort

handful of ice-cream wafers

handful of ice-cream sticks

1 small white marshmallow

2 Mint Slice biscuits

METHOD

1. Preheat oven to moderate; grease and line tins. Make cakes according to directions on packets (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Place jam rollettes on the cake board in a cross formation.
3. Stick round cakes on top of each other with apricot jam. Cut around the cake to form the body of the caravan, and cover with buttercream icing. Place on top of the jam rollettes. Use the licorice straps to make an outline for the caravan.
4. Place ice-cream wafers on the front and sides of the van for windows and doors. Cut the licorice allsort into a triangle shape and place on the back of the van as a logo. Use the ice-cream sticks and the marshmallow to create a tow bar at the back of the van.
5. Place two Mint Slice biscuits on either side of the van for wheels.

In some countries, living in a caravan is not something to be desired. In Australia, however, caravans are a symbol of our need to explore. There are a few essentials for the Aussie caravan – a water tank, batteries for electricity and off-road suspension – as well as the old esky and fold down mattress for the back. Now that's living!

Charlie the Crocodile

CAKE

3 x 340g packets buttercake mix

1 x 14cm x 24cm loaf tin

1 x 25cm x 16cm casserole dish

1 x 30cm x 20cm rectangular cake board

1 wooden skewer

DECORATIONS

apricot jam

green food colouring

1 quantity buttercream icing

2 giant black Smarties

2 white chocolate bits

2 small milk chocolate bits

handful of chocolate sticks

5 packets Mint Leaves

METHOD

1. Preheat oven to moderate; grease and line tin and dish. Make cakes according to directions on packets (use two packet mixes in the casserole dish and one mix in the loaf tin). Stand cakes for 5 minutes; turn onto wire racks to cool.
2. Once cooled, cut out a tail from the bar cake. Cut the nose, body and legs of the crocodile out of the larger cake. Join cakes with apricot jam, using skewers to hold the cakes in place if necessary.
3. Colour the buttercream icing with green food colouring. Cover the cakes with the icing.
4. Use scissors to cut the Mint Leaves in half lengthways. Arrange on the cake to make scales.
5. Use black Smarties and white chocolate bits to make eyes for the crocodile. Place milk chocolate bits on the nose of the crocodile for nostrils. Fix chocolate sticks to the bottom of the legs of the cake as claws.

For hundreds of years, Australia's crocodile has featured strongly in Indigenous culture through song, stories and artwork. The croc, whose name translates from the Greek word for 'lizard of the river', comes in many colours and sizes. The largest recorded crocodile is a giant saltie that measured 8.6m long and weighed 1,352kg.

Claire the Cassowary

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 30cm x 20cm rectangular cake board

DECORATIONS

1 quantity buttercream icing

small amount of white royal icing

4-pack of food colouring

100g grated chocolate

1 Smartie

small piece of black licorice strap

blue jelly crystals

METHOD

1. Preheat oven to moderate; grease and line tin (use both packet mixes in one tin). Make cakes according to directions on packets. Stand cake in tins for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut out the body, neck, head and beak of the cassowary from the cake.
3. Split the buttercream icing into four parts. Colour two parts brown, colour one part grey (using the black food colouring), and leave one part uncoloured. Ice the cassowary's body with the brown buttercream icing. Ice the cassowary's beak with the grey icing. Ice the cassowary's neck with the uncoloured buttercream icing.
4. Colour the royal icing with a small amount of black food colouring. Use this grey icing to form the legs and headpiece for the cassowary.
5. Place the black Smartie on the cake as an eye. Use black licorice to create a hole in the neck of the cassowary. Decorate the neck with blue jelly crystals.

The Cassowary has slowly crept onto the icons list, gaining notoriety as the 'most dangerous bird on the planet' by Guinness World Records. The cassowary is also the largest land creature found on the Australian continent; they are otherwise known as the 'gardeners of the rainforest.' As they wander throughout the forest, cassowarys eat fruit and deposit their fertile waste far from the mother tree.

Dave the Dingo

CAKE

2 x 340g packets buttercake mix

1 x 25cm round tin

1 x 32cm square cake board

DECORATIONS

2 quantities buttercream icing

4-pack of food colouring

small amount of buttercream icing, uncoloured

2 black Smarties

1 licorice strap, sliced

1 red snake

250g chocolate, grated

small amount of chocolate royal icing

METHOD

1. Preheat oven to moderate; grease and line cake tins. Make cake according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Slice the top 'dome' area from the top of the cake. Fashion a snout from the cut-off dome. Cut out face shape from the main cake, reserving leftovers. Cut out ears from leftovers.
3. Affix the snout shape to cake and ears at top of head. Ice the whole cake with one quantity of buttercream icing, coloured light brown. Ice eyes and snout with uncoloured buttercream icing.
4. Coat all brown icing with the grated chocolate. Create nose with chocolate royal icing and affix to end of snout. Place black Smarties as eyeballs on uncoloured icing. Slice a mouth shape from the licorice strap and place on cake.
5. Join red snake at ends and place in cake as a tongue.

The dingo has been Australia's wild dog for more than 200 years. Dingoes were once a tame dog for Indigenous Australians, and many of the First Fleet acquired dingoes as pets. Today, dingoes are part of a captive-breeding program that is attempting to save Australia's most iconic dog from extinction.

Dog on the Tuckerbox

CAKE

2 x 340g packets buttercake mix

2 x 14cm x 24cm loaf tins

1 x 20cm x 30cm rectangular cake board

DECORATIONS

apricot jam

1 quantity buttercream icing

green food colouring

1 pipe cleaner

small amount white royal icing

small toy dog

METHOD

1. Preheat oven to moderate; grease and line tins. Make cakes according to directions on packets (use one packet mix in each tin). Stand cake in tin for 5 minutes; turn onto wire racks to cool.
2. Once cooled, join the cakes together with apricot jam. Colour the buttercream icing green. Cover the cakes in the green buttercream and place on cake board.
3. Cut the pipe cleaner to resemble a latch, and place on top of tuckerbox.
4. Roll out the small amount of royal icing and cut out letters to spell the word 'tuckerbox'. Stick these letters to the cake using a small amount of apricot jam, if necessary.
5. Place dog gently on top of the tuckerbox.

The Dog on the Tuckerbox is an Australian icon for all the best reasons. Erected by Frank Rusconi in 1932, the monument was inspired by the life of a mythical driver's dog that loyally guarded the man's tuckerbox (or lunch box) until he died. The stone attraction is located at Snake Gully, 8km from Gundagai, New South Wales.

TUCKERBOX

Emma the Echidna

CAKE

2 x 340g packets buttercake mix
1 x 20cm round cake tin
1 x 20cm x 14cm loaf tin
1 x 25cm round cake board
1 wooden skewer

DECORATIONS

1 quantity buttercream icing
brown food colouring
2 packets Mint Sticks, cut in half
2 white chocolate bits
2 milk chocolate bits
2 Tic Tacs
1 red snake

METHOD

1. Preheat oven to moderate; grease and line tins. Make cakes according to directions on packets (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, cut the nose of the echidna out of the loaf tin. Join the nose to the round cake with apricot jam using a skewer to hold in place, if necessary.
3. Colour the buttercream icing brown, and ice the cake entirely.
4. Stick each of the milk chocolate buds to the white chocolate buds, using a little bit of icing. Stick the eyes to the cake, just above the nose. Place the Tic Tacs on the nose as nostrils, and the red snake to the front of the nose as a tongue.
5. Create spines for the echidna with the Mint Sticks, covering the cake entirely. Ensure that the cut side of the sticks are placed into the cake.

Living on a diet of ants and termites, echidnas are one of Australia's more peculiar-looking icons. With their long sticky tongues, echidnas raise their spines when sensing danger. Look out for these spiky fellas in many of the east coast's forests and mountains.

Footy Jumper

CAKE

2 x 240g packets buttercake mix
1 x 25cm x 16cm casserole dish
1 x 30cm x 30cm cake board

DECORATIONS

2 x 500g packets white royal icing
apricot jam
green icing gel
green food colouring
yellow food colouring
small quantity melted chocolate
paper Aussie flag

METHOD

1. Preheat oven to moderate; grease and line casserole dish. Make cakes according to directions on packets (use both packets in one dish). Stand cake in casserole dish for 5 minutes; turn onto wire rack to cool.
2. The casserole dish will mostly give you the shape you require for your jumpe Cut-out a 'V' shape at the top of the jumper and two semicircles for the sleeves.
3. Colour one packet of royal icing a bright yellow colour. Roll out and cover jumper. Pat down and trim sides of the cake. Use the palm of your hand to shape the sides of the cake.
4. Colour the other packet of royal icing green. Roll out and cut long strips for the stripes on the jumper. Use apricot jam to stick these down.
5. Outline the outside of the jumper with green icing gel and use a small amount of melted chocolate to enscribe your favourite number. Place the paper flag on the left side of your cake.

The football jumper is as old as the game itself, and is worn by players, fans, babies and grandmas. In the early period of Aussie Rules, players often wore sleeveless lace-up tops which gradually disappeared between the 1960s and early 1980s. A brief experiment with lycra by the AFL in the State of Origin series was quickly abandoned a few years ago for more traditional wear. This footy jumper features classic green and gold stripes.

Frill-necked Lizard

CAKE

2 x 340g packets buttercake mix

1 x 25cm round cake tin

1 x 26 cm round cake board

tracing paper

DECORATIONS

2 quantities buttercream icing

yellow food colouring

red food colouring

1 long black licorice strap

1 packet rainbow chocolate chips

2 white chocolate bits

2 milk chocolate bits

cocoa powder

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cake according to directions on packet (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, use some tracing paper to outline the shape of the lizard. Cut the cake carefully to match this shape.
3. Colour most of the buttercream icing with the yellow food colouring. Colour the remaining icing with red food colouring. Cover the whole cake with the yellow buttercream.
4. Using the score marks on the licorice straps, cut the black licorice strap to a 2mm width. With these thinner straps, outline the head, body and neck of the lizard.
5. Use the rainbow chocolate chips to sprinkle colour over the tail and around the frill of the neck. Colour the tongue red with the leftover buttercream. Join chocolate bits together and place on cake as eyes.
6. Dust the whole cake with a small amount of cocoa powder.

Australia's frill-necked lizard is quite a character. Also known as a 'bicycle lizard', it moves as if it were pedalling a bike, and when frightened the lizard opens its mouth to show a bright red lining. The lizard has an amazing ability to flare its frills, showing a beautiful array of orange and red scales. This frill is said to warn off predators – and some say that it is also used by males to show off to the ladies.

Great Barrier Reef

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 25cm square cake board

1 piping bag with star attachment

DECORATIONS

2 quantities buttercream icing

½ 500g packet chocolate royal icing

½ 500g packet white royal icing

4-pack of food colouring

small green and silver confectionery balls

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire racks to cool.
2. Slice top dome from cake and invert. Ice cake with blue/green buttercream icing.
3. Roll out chocolate royal icing and create the shape to northern Queensland coastline. Drape over left third of cake and trim.
4. Create decorations using royal icing. Fish can be made from yellow and white royal icing and starfish from blue royal icing.
5. With star piping tube, pipe seaweed with green buttercream icing and coral with yellow and orange buttercream icing.
6. Decorate sides of cake with plain yellow fish. Create air bubbles with green confectionery balls.

As the world's largest coral reef, Australia's Great Barrier is one of our country's most important assets. At 344 400 sq km, the reef is almost the size of Italy, and over 360 species of hard coral and thousands of flora and fauna call it their home. And, if you're planning a trip to the moon, be sure to pack your binoculars - it is the only natural structure that can be seen from space.

Great Galah

CAKE

2 x 340g packets buttercake mix

1 x 25cm round cake tin

1 x 25cm round cake board

DECORATIONS

apricot jam

1 x 500g packet white royal icing

2 quantities buttercream icing

pink food colouring

black food colouring

2 pieces red licorice

2 bullets

white sprinkles

silver ball sprinkles

1 black licorice strap

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cake according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut out the shape of the galah's body, head and wing. Colour one quantity of buttercream pink and one quantity grey. Ice the body of the galah in pink buttercream icing and sprinkle with white sprinkles. Ice the wing of the galah in grey buttercream icing. Sprinkle with silver ball sprinkles where desired.
3. Roll out small quantity of white royal icing to create beak and place on cake. Mould a medium quantity of white royal icing to create crest. Place these on the cake with a little apricot jam. Mould a ball of white royal icing to create eye. Push half a bullet into the eye for the eyeball.
4. Slice the red licorice to give the galah claws. Attach as legs, and place a bullet between the sliced ends of the licorice to imitate a branch.

Australia's bright, squawking galah is generally about 35cm long and weighs about 400g. Birdwatchers have reported seeing galahs flying into whirlwinds for fun. In South Australia, there have even been reports of a whole flock of galahs launching themselves into a tornado, which immediately spat them out screeching with delight.

Gum Tree

CAKE

2 x 340g packets buttercake mix

1 x 20cm round cake tin

1 x 14cm x 24cm loaf tin

1 x 30cm x 20cm rectangular cake board

1 wooden skewer

DECORATIONS

2 quantities buttercream icing

4-pack of food colouring

100g melted chocolate

1 packet Mint Leaves

1 small packet chocolate sultanas

1 chocolate Flake

METHOD

1. Preheat oven to moderate; grease and line cake tins. Make cakes according to directions on packets (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, trim the loaf tin cake to form a trunk-like base for the gum tree. Colour one quantity of buttercream brown and ice trunk.
3. Place the round cake above the trunk and push a skewer between the two cakes to hold in place. Colour the other quantity of buttercream green and ice round cake.
4. Use some melted chocolate to pipe branches onto the tree. Place Mint Leaves on the branches. Arrange chocolate sultanas between the leaves as gum nuts.
5. Crush the chocolate Flake and sprinkle over the trunk to create a bark effect

There are few things more Australian than the gum tree. With its stringy bark and eerie presence, the gum tree is part of the genus Eucalypt, which dominates the Australian landscape with more than 700 species. The essential oil of eucalyptus leaves has many healing properties, but most importantly, the leaves provide food for koalas and many other pollinators such as insects, birds and bats.

Hills Hoist

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 30cm square cake board

DECORATIONS

1 quantity buttercream icing

green food colouring

1 cup coconut, coloured green

3 Freckle lollies

1 green Smartie

small quantity of chocolate royal icing

decorations such as 8 mini pegs, mini doll's clothing, 2 white straws, toothpick, gold thread, needle, ballpoint pen, small confectionery balls

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes accordin to directions on packets (use both packet mixes in one tin). Stand cake in t for 5 minutes; turn onto wire rack to cool.
2. Invert the cake and ice with green buttercream icing. To colour coconut, place in a ziplock bag with a few drops of colouring. Seal and shake bag until all colour has been mixed. Coat icing with green-coloured coconut.
3. Decorate the Hills hoist scene. Begin by joining straws in the middle with royal icing. Sew gold thread through straws to resemble a clothes line. Fill a ballpoint pen barrel with confectionery balls and poke into the middle of t cake. Attach the top of the clothes line to the pen barrel.
4. Decorate the clothes line and cake with pegs and clothes. Create a little footpath with the Freckles.
5. Place a Smartie on top of the Hills hoist.

In 1945, Adelaide-born Lance Hill returned home from the war, unemployed and ready to begin an adventure. His wife complained that her traditional clothes line was hopeless. At her request, Hill sat down and designed a compact rotary line, fashioned from metal tubing and wire. Today, Australian backyards aren't quite complete without one.

Kangaroo Sign

CAKE

2 x 340g packets buttercake mix
1 x 25cm square cake tin
1 x 30cm square cake board

DECORATIONS

1 x 500g packet white royal icing
yellow food colouring
small quantity chocolate royal icing
8 Mint Sticks

METHOD

1. Preheat oven to moderate; grease and line tin. Make cakes according to directions on packets (use both packet mixes in one tin). Stand cake in tin fo 5 minutes; turn onto wire rack to cool.
2. Once cooled, slice the top dome from cake and invert.
3. Colour royal icing yellow and roll out over the cake. Trim edges.
4. Roll out chocolate royal icing and cut into a kangaroo shape. Place on the cake.
5. Place Mint Sticks around edge of the cake for the border.

Watch out for the 'roo! Whatever part of Australia you're driving across, the bright yellow and brown 'roo sign will steal your attention. The signs have become a distinctive feature of the vast outback, warning motorists of the dangers of wandering native Australian 'roos across the highway. In our mind, any reason to protect Australia's native kangaroo is a good one.

Kassie the Koala

CAKE

3 x 340g packets buttercake mix

3 x 20cm round cake tins

1 x 25cm round board

DECORATIONS

apricot jam

1 quantity buttercream icing

black food colouring

1 small quantity of white royal icing

2 bullets

1 red jelly bean

1 black licorice strap

white icing sugar

2 fresh flowers

coloured confectionery balls

METHOD

1. Preheat oven to moderate; grease and line cake tins. Make cakes according to directions on packets (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Slice top dome from one cake and place on top of second cake, joining with apricot jam.
3. Cut the third cake in quarters. Place two quarters on top of each other and join with jam. Cut out rounded-ear shapes, making two ears. Join ears to top of head using long skewers.
4. Colour nearly all the buttercream icing grey and ice entire cake. Ice ears roughly with remaining uncoloured buttercream icing. Cut out a nose shape, bottom lip and eyelashes from licorice strap. Make eyes using royal icing and licorice. Place on the cake with a little apricot jam.
5. Place a red jelly bean on the koala as a mouth, and fresh flowers above eyes.

Around the world, the koala is known as a cute, cuddly animal who spends its days munching on gum leaves. In reality, the koala avoids most human contact and has a surprisingly menacing growl. There's no denying their place as a national celebrity, however, and they sure are cute to look at. Today, the koala is reaching the endangered species list, with many varieties under national protection.

Katie the Kookaburra

CAKE

2 x 240g packets buttercake mix

1 x 25cm round cake tin

1 x 30cm round cake board

DECORATIONS

1 quantity chocolate buttercream icing

4-pack of food colouring

½ cup of coconut

1 small licorice strap

1 black jelly bean

small quantity of white royal icing

brown and white craft feathers

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut the body, head and wing shape of the kookaburra from the cake.
3. Ice the body with uncoloured buttercream icing. Ice the wing with chocolate buttercream icing. Ice the eye section and the top of head with chocolate buttercream icing. Colour the coconut blue and coat part of the wing with coconut.
4. Create an eye with half a black jellybean surrounded with slice of licorice strap.
5. Shape a beak from white royal icing. Indent and place a strip of licorice on the beak for definition.
6. Colour the top half of beak with a combination of chocolate icing and painted green food colouring. Affix feathers underneath.

With its loud, hysterical laughing call, the kookaburra is one of Australia's favourite birds. Kookaburras are part of the kingfisher family and, as a native to Australia, they are found right across our country. You will hear and see kookas in forests, arid areas and suburbia, and you can see the laughing fellow on an old 38c stamp.

Meat Pie

CAKE

1 x 340g packet buttercake mix

1 x 20cm round cake tin

1 x 22cm round cake board

DECORATIONS

apricot jam

1 x 500g packet white royal icing

red food colouring

cocoa powder

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cake according to directions on packet. Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. When the cake has cooled, roll out the rest of the royal icing so that it is slightly bigger than the cake. Save a small amount of icing, about the size of a small Easter egg. This will be rolled out to make the sauce on top of the pie.
3. Glaze cake with apricot jam. Roll the icing over and around the cake. Cut off any excess icing. Smooth round the sides of the cake with the palm of your hand.
4. Pinch the top rim of the cake to make a crust effect. Dust your icing with light cocoa powder and rub in with your fingers. This will give your pie a toasted, cooked look.
5. Colour leftover royal icing red and create a small blob to place on the top of your cake for the sauce.

When senator Bob Carr named the humble meat pie 'Australia's national dish' at a public conference in 2003, he may have just made a visit to the corner store himself. This classic Australian food is a hand-sized treat of minced meat, gravy and pastry, and the dish is recognised by many as a true Aussie icon. Australians each consume an average of 12 meat pies per year, and the popular brand Four'n'Twenty produces close to 50 000 pies every hour.

Ned Kelly

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 25cm x 25cm square cake board

DECORATIONS

small amount white royal icing

2 x 500g packets chocolate royal icing

2 large white chocolate bits

2 brown Maltesers

apricot jam

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packets (use both packet mixes in the one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, trim the cake slightly to give it more of a rectangular shape. Colour the small amount of white royal icing blue, and roll out along the top third of the cake.
3. Soften and roll out both packets of chocolate royal icing, making a shape slightly bigger than the cake to ensure that the cake is completely covered. Smooth out icing with the palm of your hand.
4. Make a small rectangular cut-out in the chocolate icing for the eyes. Use the white chocolate bits and Maltesers to make the eyes.
5. To make the dints and bumps in Ned's helmet, use the tops of your fingers to pinch the icing.

Ned Kelly, the poetic bushranger famous for the siege at Glenrowan in 1880, is one of Australia's favourite folk heroes. As an expert with a 'running-iron' on stolen, unbranded stock, Ned was also a deadly accurate shot with a rifle. His iron suit of armour and acts of bravery have made him a symbol of national pride.

Panel Van

CAKE

2 x 340g packets buttercake mix
2 x 20cm x 14cm loaf tins
1 x 25cm square cake board

DECORATIONS

1 x 500g packet white royal icing
green food colouring
one handful Smarties
4 Mint Slice biscuits
wafers
handful fruit sticks

METHOD

1. Preheat oven to moderate; grease and line tins. Make cakes according to directions on packet (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, place one loaf cake on top of the other. Cut the top cake in half at an angle to form the 'cab' of the van.
3. Glaze both cakes with apricot jam. Colour the royal icing green and cover cake entirely. You can make the van different shades of green, or keep it all one shade.
4. Decorate the panel van with wafers for the number plate, Smarties for the lights and door, and Mint Slice biscuits for wheels. Coloured fruit sticks can also be used to outline the cab.

Australia's panel van has many nicknames – 'sin bins', 'shaggin' wagons' and even 'scooby-doo mobiles'. Panel vans were first manufactured by Holden and Ford in the late 1950s and gained a strong following by the mid 1960s. During the 1970s, it became fashionable to decorate the exterior sides of vans with murals, and when Mel Gibson sported a Sandman in the 1979 flick Mad Max, the vans became a true Aussie icon.

Paul the Platypus

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 25cm square cake board

DECORATIONS

2 quantities buttercream icing

yellow food colouring

blue food colouring

1 black strap licorice

2 Tic Tacs

1 black Smartie

1 giant white Smartie

METHOD

1. Preheat oven to moderate and grease and line tin. Make cakes according to directions on packet (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut shape of platypus from the cake. Colour buttercream icing yellow and cover the entire platypus body with icing.
3. Outline platypus body and paws with black licorice strap.
4. Carefully colour platypus beak with blue buttercream. Keep the cake neat, and try not to go outside the licorice lines.
5. Give the Platypus facial features using Tic Tacs and Smarties.

With a large, billowing nose and amazing swimming abilities, the platypus has sometimes been referred to as 'proof that God has a sense of humour'. Along with the echidna, it is only one of five species that lay eggs rather than giving birth. If you're keen to go platypus-spotting, the place to be is down the east coast of Australia.

Percy the Pelican

CAKE

2 x 340g packets buttercake mix
2 x 20cm round cake tins
1 x 25cm square cake board
tracing paper
1 wooden skewer

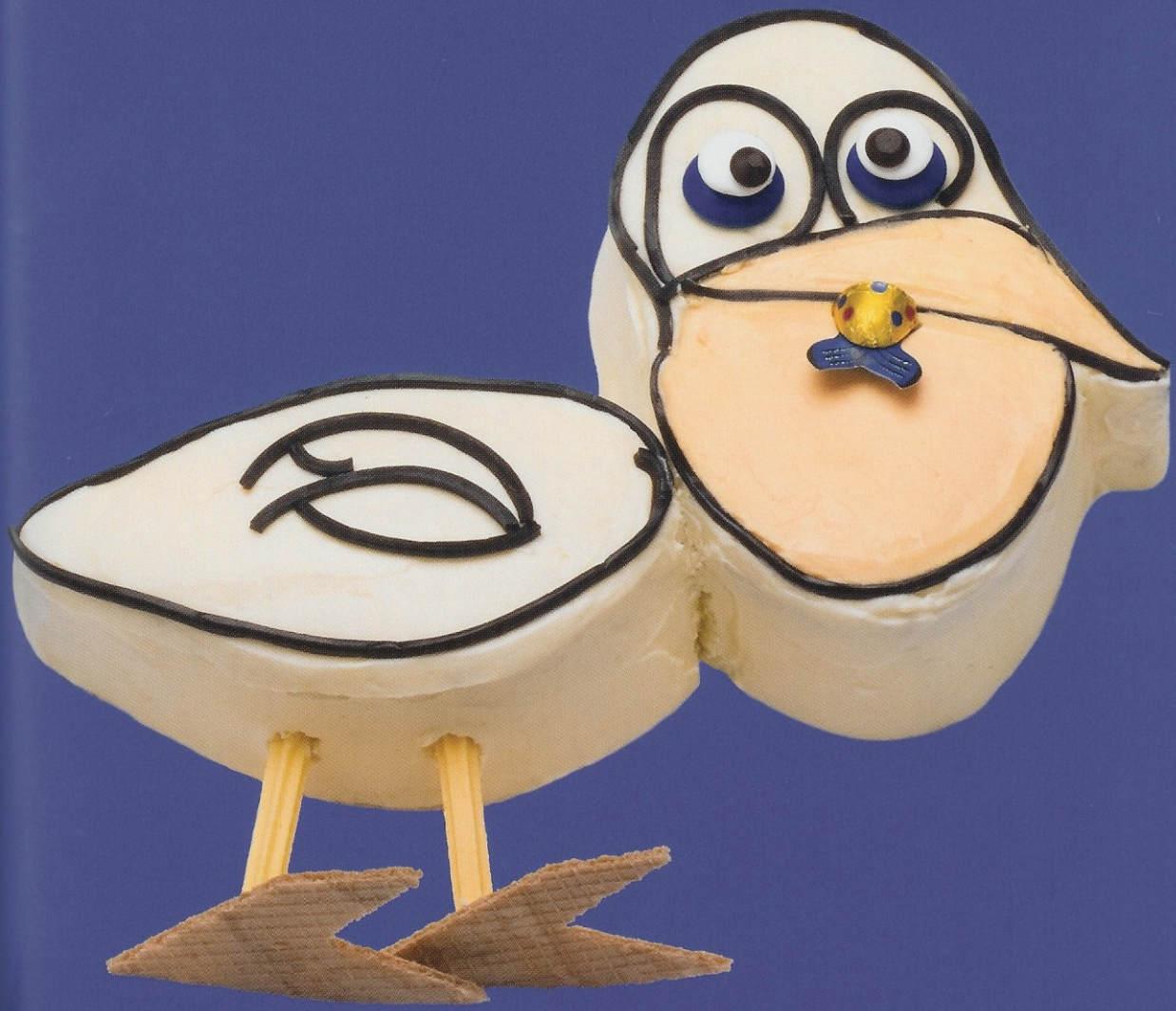
DECORATIONS

2 quantities buttercream icing
black strap licorice
orange colouring
2 white chocolate bits
2 giant blue Smarties
2 white mints
one chocolate fish
2 orange fruit sticks
2 ice-cream wafers

METHOD

1. Preheat oven to moderate; grease and line cake tins. Make cakes according to directions on packets (use one packet mix for each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, take the first cake and trace, outline and cut the pelican's head and beak. With the second cake, trace, outline and cut the pelican's body. Use a skewer to hold these two pieces together.
3. Cover the head and body with one quantity of buttercream.
4. Outline the shape of the pelican with pieces of black strap licorice.
5. Colour the second quantity of buttercream orange and colour in the beak with this icing. Add the chocolate fish to the pelican's beak and create eyes for the pelican using Smarties, mints and chocolate bits.
6. Poke the fruit sticks into the base of the pelican's body. With a little leftover buttercream, join the wafers to the fruit sticks.

The pelican may not be the most famous Australian icon, but the bird with one of the biggest wingspans in the world is also a unique member of Australia's birdlife. The pelican's beak can hold up to 13 litres of water, and most pelicans live for around 30 years.



Peter the Penguin

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 25cm round cake board

DECORATIONS

2 quantities buttercream icing

2 wafers

1 packet of licorice straps

2 milk chocolate bits

2 white chocolate bits

4-pack of food colouring

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut out the shape of the penguin's body and flippers.
3. Colour one quantity of buttercream purple. Ice the penguin's body with purple buttercream. Ice the belly of the penguin with the uncoloured quantity of buttercream.
4. Roll and cut licorice strap to outline the body, beak, belly, hair and eyebrows.
5. Use wafers to resemble feet and colour beak with a small amount of yellow buttercream. Join each of the milk chocolate bits to the white chocolate bits and add as eyes.

You either have it or you don't, and penguins have it in abundance. They can't fly, they can barely walk, but they're an Aussie favourite, and more than half a million people visit the Victorian penguin parade each year. Penguins have to be extremely tough as they spend the whole winter at sea, returning to land for breeding in late spring and early summer. In most cases, penguins have one mate for life, and the popular fairy penguins are around 40cm tall and weigh about 1kg.

Phar Lap

CAKE

2 x 340g packets buttercake mix

1 x 25cm round cake tin

1 x 30cm round cake board

DECORATIONS

1 quantity buttercream icing

4-pack of food colouring

1 giant brown smartie

1 black licorice strap, cut into thin lengths

METHOD

1. Preheat oven to moderate; grease and line tin. Make cakes according to directions on packet (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut out the shape of Phar Lap's head and neck from the cake. Cut ears from remaining cake.
3. Colour ¾ of the buttercream icing a red/brown colour. Ice the cake completely. Colour nearly all of the remaining icing brown and ice a nose on the cake. Use the remaining uncoloured buttercream for the marking on the bridge of the nose.
4. Place the giant Smartie on the cake as a nostril. Cut out a small oval shape from the licorice strap for the eye, and place on cake.
5. Place the licorice strap on the cake as a bridle for Phar Lap.

During the Great Depression of the 1930s, an Australian horse named Phar Lap won the hearts of Australians, conquering the local racing scene and winning America's richest race, the Aqua Caliente Handicap. His abnormally large heart, weighing some 6.2kg, coupled with his success as a racing horse, gave rise to an Australian saying 'a heart as big as Phar Lap's'. His heart is still on display at the National Museum of Australia in Canberra, and the rest of him can be seen in the Melbourne Museum.

Prue the Possum

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 30cm x 20cm rectangular cake board

DECORATIONS

1 quantity chocolate buttercream icing

1 cup Milo

2 pink mini M&Ms

1 red mini M&M

black gel icing

1 Flake chocolate bar, crushed

METHOD

1. Preheat oven to moderate; grease and line tin. Make cakes according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut out shape of possum and the branch from the cake. Ice the whole cake with the chocolate buttercream.
3. Outline the possum with black gel icing, giving the cake a bit more shape.
4. Cover the possum with Milo to look like fur. Place pink M&Ms on the cake for eyes and red M&M on the cake for the nose.
5. Crush the Flake chocolate and place on the 'branch' part of the cake.

When comedian Barry Humphries donned his purple wig and said, 'hello possums!', he was probably standing a safe distance from the real thing. The possum's rank odour is due to its large musk glands located behind each ear. Despite this, possums are not afraid to feature in many parts of Australian life – in gum trees, behind backyard sheds and curled around electricity poles.

Soccer Ball

CAKE

2 x 340g packets buttercake mix
2 x 25cm round pudding bowls
1 x 30cm round cake board

DECORATIONS

apricot jam
1 x 500g packet white royal icing
yellow food colouring
green food colouring
paper Aussie flag

METHOD

1. Preheat oven to moderate; grease and pudding bowls. Make cakes according to directions on packet (use one packet mix in each of the bowls). Stand cakes in bowls for 5 minutes; turn onto wire racks to cool.
2. Once cooled, trim both cakes to resemble half an inflated soccer ball. Stick both cakes together with apricot jam, standing the soccer ball upright. Colour most of the royal icing yellow and place around cake. Using a knife or a skewer, gently score pentagon shapes in the yellow icing.
3. Colour the rest of the royal icing green and roll out. Shape around top and bottom of the cake.
4. Cut out the letters of 'Australia' from the green icing and place on front of cake using apricot jam. Use a little of the jam to place paper Aussie flag above lettering.

Although it didn't rise to popularity until the early 1900s, it's fair to assume that people were kicking a round soccer ball on the Australian goldfields in the 1850s. Since then, Australians big and small have embraced the game, and today, both the men's and women's teams compete fiercely at the Soccer World Cup.

AUSTRALIA

Sammy the Snake

CAKE

2 x 340g packets buttercake mix

2 x 20cm round cake tins

1 x 30cm x 20cm rectangular cake board

1 wooden skewer

DECORATIONS

1 quantity chocolate buttercream icing

150g Rice Bubbles

150g Coco Pops

2 Malteasers

2 small white chocolate bits

METHOD

1. Preheat oven to moderate; grease and line cake tins. Make cakes according to directions on packets (use one packet mix in each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, cut out a 'C' shape from each cake. Turn one of the 'C's' upside down and join together with skewer or small amount of buttercream. This should give you the 'S' shape.
3. Ice the entire snake with chocolate buttercream.
4. In a bowl, combine Coco Pops and Rice Bubbles. Sprinkle over the snake while buttercream is still soft.
5. Create eyes for the snake using Maltesers and small white chocolate bits.

Australia would not quite feel home without a few scary, slithering creatures. Our country has over 140 species of land snake, and around 12 of these species are considered harmful. The most common of these is the king brown snake, whose body is often as thick as a man's forearm. This three metre creature finds its prey with its forked tongue, which holds its strong sense of smell.

Sarah the Spider

CAKE

1 x 340g packet buttercake mix

1 x 16cm round sponge pudding bowl

1 x 25cm round cake board

1 wooden skewer

DECORATIONS

1 quantity chocolate buttercream icing

1 packet chocolate sprinkles

8 two-finger Kit Kats

small amount of melted chocolate

6 Tic Tacs

2 white chocolate bits

2 milk chocolate bits

METHOD

1. Preheat oven to moderate; grease and line pudding bowl. Make cake according to directions on packets. Stand cake in bowl for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut out the body and head of the spider from the cake. Join the head and body together with a skewer. Ice cake with chocolate buttercream.
3. Cover the entire head and body with chocolate sprinkles.
4. Join two Kit Kat fingers together with a small amount of melted chocolate, creating the first of the spider's legs. Allow to set before sticking into the body.
5. Follow the same process for the other seven legs.
6. Create a mouth for the spider using Tic Tacs. Join chocolate bits together and give the spider eyes.

Creepycrawlies are part of most people's nightmares – and Australia has some of the world's most treacherous 8-legged creatures. If their mouths were two times bigger, Australia's funnel-web spiders would have enough venom to kill an elephant with a single bite. Funnel-webs can be found in the backyard shed, behind the toilet or in a secret corner of the living room.

Spider Milkshake

CAKE

2 x 340g packets buttercake mix

1 x 25cm square cake tin

1 x 30cm x 20cm rectangular cake board

DECORATIONS

2 quantities buttercream icing

pink food colouring

2 plastic drinking straws

METHOD

1. Preheat oven to moderate; grease and line tin. Make cakes according to directions on packets (use both packet mixes in one cake tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut the cake into a shape which resembles a long, tall milkshake glass. Cover cake with one quantity of buttercream icing, reserving a small amount of icing for the 'cream' on top of the milkshake. Place the cake on the cake board.
3. Put a small amount of pink food colouring into the second quantity of buttercream icing. Cover the 'glass' area of the cake in pink buttercream.
4. Fluff up the remaining uncoloured buttercream icing and add the 'cream' to the top of the milkshake cake.
5. Insert the drinking straws gently into the top of the cake.

America is not the only nation to have a milkshake of its own, but only Australians could name it after a hairy insect. Spiders are milkshake drinks made with soft drink and ice-cream, and carry a wonderful, creamy foam which sits at the rim of the glass. A summer afternoon would not be complete without one.

Susan the Stingray

CAKE

2 x 340g packets buttercake mix
1 x 25cm round tin
1 x 30cm round square board

DECORATIONS

2 quantities buttercream icing
blue food colouring
2 brown Smarties
1 long confectionery snake
1 black licorice strap, sliced
silver confectionery balls

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packet (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Slice the top from the cake to create a flat surface.
3. Cut around the cake to resemble a wavey shape.
4. Ice the sides of the cake with one quantity of buttercream icing. Colour the second quantity of buttercream blue and ice the top of the cake.
5. Attach the long snake to the back of the cake for the tail.
6. Place the brown Smarties and licorice on the cake as eyes and eyelashes.
7. Decorate top and sides of the cake with a few silver balls.

Stingrays have rummaged along our seafloor for hundreds of years, and are considered to be one of Australia's more dangerous sea animals. They feed on molluscs, small fish, worms and other little creatures.

Tram

CAKE

1 x 340g packets buttercake mix

1 x 14cm x 24cm loaf tin

1 x 30cm square board

DECORATIONS

1 quantity buttercream icing

4-pack of food colouring

1 x 500g packet white royal icing

1 licorice strap

4 bullets

4 Mint Sticks

yellow sprinkles

1 silver ball

small quantities of white and chocolate royal icing

1 rectangle wafer cut in half lengthways

2 red M&Ms

2 yellow M&Ms

METHOD

1. Preheat oven to moderate; grease and line loaf tin. Make cake according to directions on packet. Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Colour buttercream icing yellow and ice the whole cake. Colour most of the white royal icing green and roll out approximately 2.5cm wide, long enough to circle the cake. Place around the base of cake.
4. Cut licorice strap and place on cake to form windows and doors. Roll small ball of white royal icing and attach silver ball for front light. Shape destination board from chocolate royal icing.
5. Place M&Ms on cake for lights and 2 Mint Sticks on roof for electric connectors.

Melbourne's trams may seem old, slow and awkward, but the transport was originally aimed to cut air pollution and free the city from traffic. Melbourne's first trams began work in 1885, and the city now holds 245km of track, 500 trams, 28 routes, and more than 1 800tram stops. They may be snail-paced, but trams hold their place as a true icon.

Uluru

CAKE

2 x 340g packets buttercake mix

1 x 25cm round cake tin

1 x 30cm round cake board

DECORATIONS

1 x 500g packet chocolate royal icing

half a 500g packet white royal icing

4-pack of food colouring

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packet (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Slice top dome from cake. Invert and cut around cake to resemble mainland Australia. Use the off-cuts to create the shape for Tasmania.
3. Roll out the chocolate royal icing and cover both the mainland and Tasmania.
4. Colour the white royal icing light brown and fashion into the shape of Uluru. Place in the centre of the cake.

Australia's big red rock is our country's most recognisable natural icon. The world-renowned rock stands 348m high, with most of its bulk below the ground. The rock is a spiritual and geological homeplace to the Indigenous people, and in 1985 it was returned to the care and control of the Pitjantjatjara and Yankunytjatjara people (also known as Anangu), to whom it had been a spiritual home for tens of thousands of years.

Ute

CAKE

1 x 340g packet buttercake mix

1 x 14cm x 24cm loaf tin

1 x 25cm round cake board

DECORATIONS

1 quantity buttercream icing

blue food colouring

1 black licorice strap, cut into long, thin pieces

2 jam rollettes

small amount white royal icing

black food colouring

4 jersey caramels

apricot jam

2 ice-cream wafers

1 yellow fruit jube, cut in half horizontally

METHOD

1. Preheat oven to moderate; grease and line loaf tin. Make cake according to directions on packet. Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut the back tray and the bonnet of the ute from the cake, leaving the 'cab' uncut. Colour the buttercream icing blue and ice entire cake. Outline the cake with thin strips of black licorice.
3. Colour royal icing black and cover jam rollettes with icing. Stick jersey caramels to the ends of each rollette with a little bit of apricot jam. Place cake on top of rollette wheels.
4. Cut the ice-cream wafers to make windows and doors for the ute. Place on cake.
5. Place fruit jube on ute for headlights, cut-side facing out.

The 'ute' took its name from the Holden model in 1951, and is now an Aussie word for any sort of utility vehicle or pickup truck. Many Australians use a ute – workmen, farmers and city slickers with stuff to store. Even ladies with attitude like to drive around in one.

Victa Lawnmower

CAKE

3 x 340g packets buttercake mix

1 x 25cm round cake tin

1 x 20cm round cake tin

1 x 30cm round cake board

DECORATIONS

apricot jam

2 quantities buttercream icing

4-pack of food colouring

1 long licorice strap

4 Wagon Wheel biscuits

small quantity white royal icing

pipe cleaners wrapped in aluminium foil

METHOD

1. Preheat oven to moderate; grease and line tins. Make cakes according to directions on packet (use two packet mixes in the larger cake tin, and one mix in the smaller tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool.
2. Once cooled, place the smaller cake on top of the larger cake, sticking together with apricot jam.
3. Colour one quantity of buttercream brown, and the other quantity grey. Ice the larger cake with the brown buttercream, right up to where it meets the smaller cake. Ice the smaller cake with the grey buttercream.
4. Wrap the licorice strap around the smaller cake, ensuring that it holds tightly. Roll out the small quantity of white royal icing and cut out letters for the word 'Victa'. Secure two Wagon Wheels to each side of the mower.
5. Wrap the pipe cleaners with foil and bend together into the shape of lawnmower handlebars. Secure into both sides of the cake.

In some parts of Australia, Saturday mornings will always be filled with the sound of the Victa lawnmower. Invented in the 1950s as a lightweight, two-stroke machine with blades mounted on a disc, the 'Victa' soon became a familiar sight and sound in suburban backyards. Today, it remains an essential item for anyone with a patch of grass.

VICTA

VR Train

CAKE

2 x 340g packets buttercake mix

2 x 14cm x 24cm loaf cake tins

1 x 25cm square cake board

DECORATIONS

1 x 500g packet white royal icing

4-pack of food colouring

decorations such as yellow gel icing, 2 licorice straps, 1 white mint, chocolate sticks, 8 yellow Smarties and 3 black giant Smarties

METHOD

1. Preheat oven to moderate; grease and line tins. Make cakes according to directions on packets (use one packet mix in each tin). Stand cakes in tins for 5 minutes; turn onto wire racks to cool. Once cooled, join cakes together with apricot jam.
2. Colour half of the royal icing dark blue and roll out to 2cm thickness. Place this over the cake and trim. Use some of the excess icing to create a sign for the front of the train, and write the letters 'VR' on the sign with the yellow gel icing. Colour most of the remaining royal icing yellow and roll out. From this icing, cut out the roof of the cake as well as shapes to go on the front and top of the train. Place on the cake.
3. Use the yellow gel icing to draw stripes on the front of the train. Wrap one licorice strap around the bottom of the train. Cut the other licorice strap into squares for windows. With apricot jam, stick the yellow Smarties on the cake for portholes, and one white mint for the main light. Place the brown giant Smarties on the roof for an engine.
4. To create a windscreen, cut the chocolate sticks in half and place on the front of the train. Colour the last remaining royal icing with a small amount of black food colouring, making a grey colour. Shape some horns for the train and place on the roof.

Trainspotting has been an Australian pastime for nearly one hundred years. As Australia's first fully streamlined, air-conditioned, all-steel locomotive-hauled train, The Spirit of Progess was Australia's first world class train, modelled after the best of the long distance passenger trains the US and UK. In 2007, the Spirit celebrated its 70th anniversary, and train enthusiasts from around the country were there to see it make the trip from Melbourne to Albury.

VR

Waratah Flower

CAKE

1 x 340g buttercake mix

1 x 25cm round sponge pudding bowl

1 x 25cm round cake board

DECORATIONS

2 quantities buttercream icing

red food colouring

2 packets Raspberry lollies

1 x 500g packet white royal icing

green food colouring

METHOD

1. Preheat oven to moderate; grease and line pudding bowl. Make cake according to directions on packet. Stand cake in bowl for 5 minutes: turn onto wire rack to cool.
2. Once cooled, colour both quantities of buttercream icing red. Ice cake with icing.
3. Place Raspberries around the cake. It's a good idea to start from base and work your way up to the top.
4. Add the green food colouring to the royal icing. Roll out and cut leaf shapes for the base of waratah.
5. Assemble these leaves around the base of the round waratah bud.

The bright, ruby red buds of the waratah flower are a more traditional Australian icon. The small shrub native to Southeastern Australia are the official emblem of New South Wales. Waratahs have also been adopted as the logo for the New South Wales rugby team, but are in fact named by the Eora Aboriginal people, who are the original inhabitants of the Sydney area. You may also see this exquisite flower in shades of pinks and cream.

Weber BBQ

CAKE

1 x 340g packet buttercake mix

1 x 20cm round pudding bowl

1 x 25cm round cake board

1 cake decorating brush

DECORATIONS

2 packets white royal icing

3 Polly Waffles, covered in aluminium foil

small quantity of melted chocolate

1 giant black Smartie

4-pack food colouring

apricot jam

METHOD

1. Preheat oven to moderate; grease and line pudding bowl. Make cake according to directions on packet. Stand cake in bowl for 5 minutes; turn onto wire rack to cool.
2. Colour one packet of royal icing red and roll out. Stick around sides and base of cake.
3. Coat tips of Polly Waffles with melted chocolate and dig into the base of the cake. When the chocolate sets, it will hold the legs in place.
4. Colour half of the second packet of royal icing grey, using just a drop of the black food colouring. Roll out a round circle for the bbq hot plate. Using a cake decorating brush, paint with black food colouring to create a grill effect. Coat the back of the hot plate with melted chocolate and stick to the centre of the cake. Halve the giant Smarties to create handles for the side of the bbq.
5. With the leftover royal icing, colour and create your own little bbq meats.

More than any other nation, Australia has made the barbeque an intrinsic part of our culture. There are few things more typically Aussie than rissoles sizzling on the barbecue while a tennis ball belts into the garbage bin and another wicket falls in backyard cricket. Today, the food cooked on the 'barbie' has come a long way from the days of burnt burgers and white bread.

Willie the Wombat

CAKE

2 x 340g packets buttercake mix

1 x 25cm round cake tin

1 x 25cm round cake board

tracing paper

DECORATIONS

2 quantities chocolate buttercream icing

1 cup shredded coconut

4-pack of food colouring

black icing gel

black licorice strap

1 Mint Slice biscuit

2 giant black Smarties

METHOD

1. Preheat oven to moderate; grease and line cake tin. Make cakes according to directions on packets (use both packet mixes in one tin). Stand cake in tin for 5 minutes; turn onto wire rack to cool.
2. Once cooled, outline the shape of the wombat with tracing paper and cut the cake to this shape.
3. Cover the cake completely with both quantities of chocolate buttercream.
4. Place shredded coconut and brown food colouring in an air-tight bag. Shake vigorously until all coconut is coloured brown. Sprinkle this over the cake.
5. Use the black icing gel to outline the body of the wombat. Cut licorice strap into thin pieces and place on wombat as claws.
6. Use the Mint Slice biscuit and Smarties to make the facial features of the wombat.

Wombats are Australia's roundest marsupial with cute, furry noses and a short, waddling walk. These burrowing creatures can be found mostly in south-eastern Australia and Tasmania, and dig extensive burrow systems with rodent-like front teeth and powerful claws. Wombats also have an extraordinarily slow metabolism, taking around 14 days to complete digestion. This gives them a good chance of survival, wherever they are.

Yabby

CAKE

2 x 340g packets buttercake mix

1 x 25cm x 16cm casserole dish

1 x 30cm x 20cm rectangular cake board

DECORATIONS

1 quantity buttercream

blue food colouring

blue icing gel

1 x 500g packet white royal icing

2 milk chocolate bits

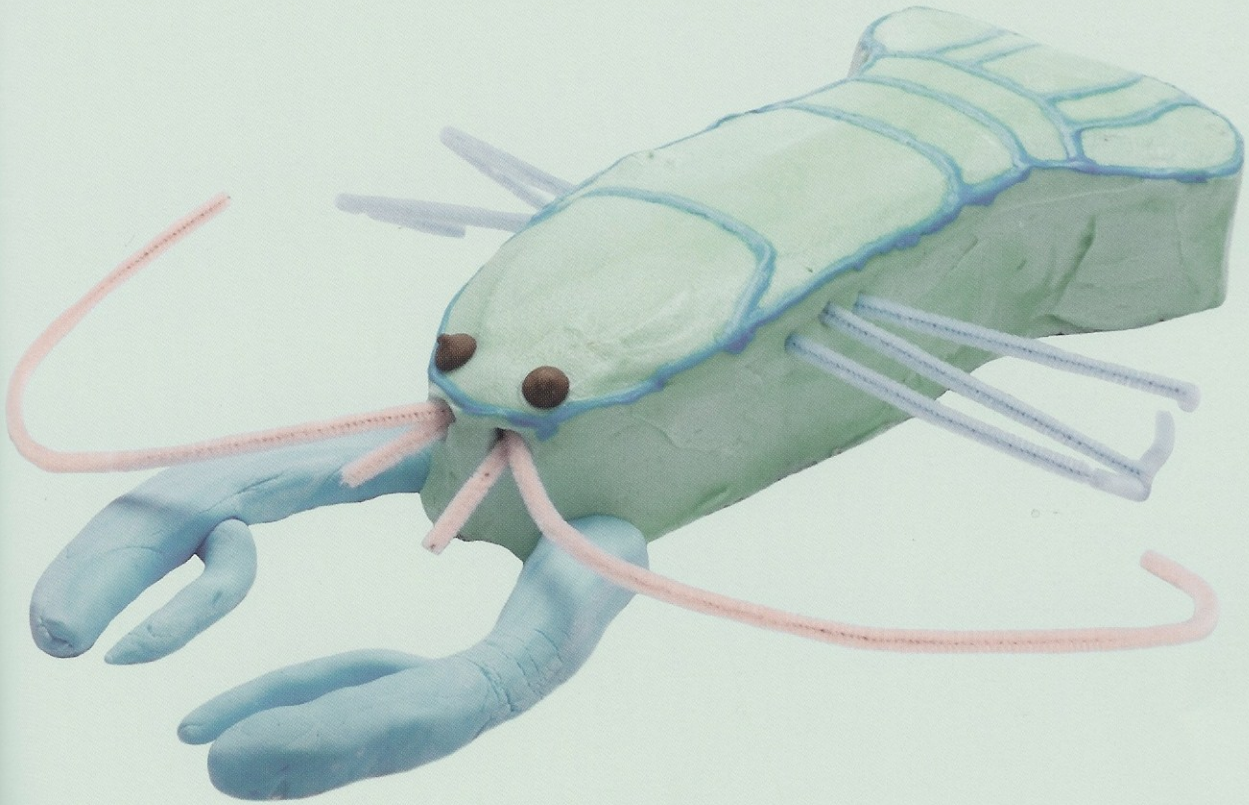
6 blue pipe cleaners

2 pink pipe cleaners

METHOD

1. Preheat oven to moderate; grease and line casserole dish. Make cake according to directions on packet. Stand cake in casserole dish for 5 minutes; turn onto wire rack to cool.
2. Once cooled, cut out the body shape of the yabby. Colour buttercream icing blue and ice cake, outlining the shape of the yabby with blue icing gel.
3. Colour royal icing blue and mould two large yabbie claws from the icing. Attach to front of the body.
4. Take each blue pipe cleaner and bend towards the end to make the yabby's legs. Stick three legs in each side of the cake. Bend both pink pipe cleaners to resemble whiskers and place in the front of the cake.
5. Place milk chocolate bits on either sides of the head for eyes.

The yabby takes its place as Australia's most famous crustacean. Yabbies are often used as bait for fishing, especially in Queensland and northern New South Wales, but are equally as delicious fried up and served with golden chips.

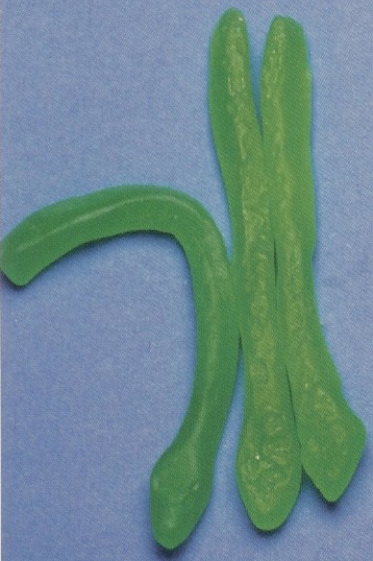


Raspberry lollies

Mint Leaves

fruit jubes

Snakes



black licorice strap

red licorice sticks

licorice allsorts

licorice bullets

Kool Fruits

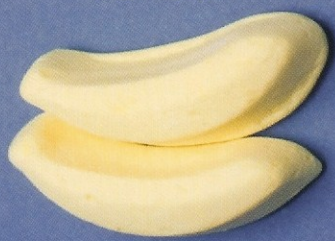
jelly beans

Candy Mate lettering

fruit sticks

coloured lollies

bananas



mints

white chocolate bits

dark chocolate bits

melting choolate

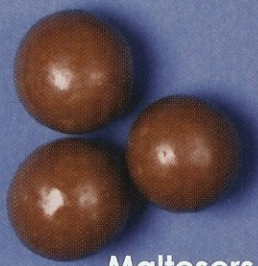
Tic Tacs

Mint Stick

chocolate sticks

Mint Slice biscuit

marshmallows


Maltesers

coloured coconut
Freckles
wafers
coloured sprinkles
chocolate fish
Milo
coloured coconut
Smarties
giant Smarties
ice-cream wafer

Glossary

aluminium foil

A thick, aluminium foil that can be used to keep food warm or decorate cakes. 'Alfoil' is the most popular brand and is available from the supermarket.

butter

Use salted or unsalted butter.

buttercream icing

Used for coating many of the cakes in this book.

Candy Mate lettering

The 'candy' or 'lolly' lettering that has been used throughout this book. Other brands are available from the supermarket.

chocolate bits

Chocolate bits come in many sizes, and are specified throughout the book as 'small' and 'large'.

cocoa powder

Also known as cocoa, these are unsweetened, roasted beans which are then ground to make a powder.

Coco Pops

Small chocolate cereal that can be bought from the supermarket.

dessicated coconut

Unsweetened, dried, fine shreds of coconut.

food colouring

Liquid food colouring was generally used throughout this book to colour both buttercream and royal icing.

greaseproof paper

Also known as baking paper, this non-stick paper that can be used to line baking trays and cake tins. You can also melt chocolate onto it, which can then be hardened in the fridge. It can also be reused many times, and is available from the supermarket.

icing gel

Small tubes of icing, ideal for writing or outlining shapes.

jam

Also known as preserves or conserves. We used apricot jam throughout this book as it generally shows up clear when used on the cakes.

jam rollettes

Also known as sponge rollettes, these are package cakes that can be bought from the supermarket.

lollies

Also known as sweets or candy.

Rice Bubbles
Small rice cereal available from the supermarket. These are also known as Rice Crispies.

royal icing
An icing made with egg whites that becomes hard when dry. We used the Orchard icing brand throughout this book which comes in both white and chocolate flavours. Both are available from the supermarket in 500g packets.

wooden skewer
A wooden skewer is used in some recipes to hold different parts of the cakes together. Packets of wooden skewers can be bought from the supermarket.

Conversion Chart

Helpful measurements

Whatever part of the world you're from, you'll be able to make an Aussie icon with the help of these easy-to-follow cake tin conversions. Below is a list of metric sizes that will help you determine cake tin sizes.

Metric	Imperial
20cm	8 inches
23cm	9 inches
25cm	10 inches
28cm	11 inches
30cm	12 inches

Measuring equipment

The most accurate way to measure dry ingredients is to weigh them, but cup measurements are good enough. When measuring liquids, it's a good idea to use a clear glass or plastic jug with metric markings.

How to measure

When measuring into a cup, shake dry ingredients carefully. Do not tap the cup on the bench or tightly pack the ingredients unless the recipe specifies to do so. Level the top of the measuring cup with a knife, so that it is completely flat. When measuring liquids, place the clear jug with metric markings on a flat surface and check accuracy at eye level.

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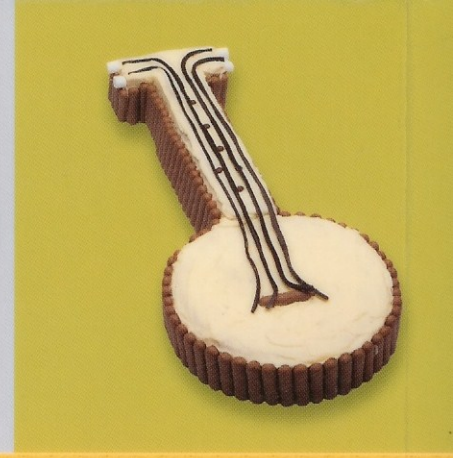

Are you tired of the plain, old chocolate cake? Would you like to bake a *real* surprise?

Enjoy more than 40 Australian-inspired baking and decorating ideas, perfect for kids' parties and grown-up celebrations. These creative recipes are easy, fun and cheap to make. And, while you're waiting for the cake to cool, brush up on your Aussie trivia with facts and figures about our wonderful culture.

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